A2-8

100CM “Opera” Dual Cavity Cooker with Multifunction Oven and Gas Hob, St/steel Energy Rating AA

EAN13: 8017709155001

Main Oven:

Energy rating A

8 functions

60 litres

Analogue LED electronic clock/programmer

Cooling fan

Grill

Triple glazed removable door

Stay clean liners

Auxiliary oven (static oven):

Energy rating A

6 functions

27 litres

Triple glazed removable door

Rotisserie

Pull out full width storage drawer beneath the ovens

Hob:

6 burners

Rear left: ultra rapid 4.2 kW

Front left: 1.8 kW

Rear centre: 1.8 kW

Front centre: 1.0 kW

Rear right: rapid 3.0 kW

Front right: ultra rapid 4.0 kW

Heavy duty pan stands

Automatic electronic ignition

Safety valves

Adaptable for LPG

Wok support

Nominal power: 5.2 kW

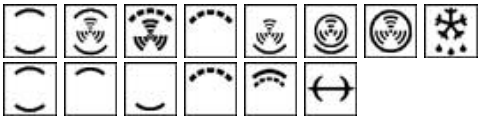
30 Amp power supply required

Standard accessories:

Main oven: roasting/grill pan, grill mesh, grill pan handle, chrome shelf, enamelled tray,

Auxiliary oven: roasting/grill pan, grill mesh, grill pan handle, chrome shelf, rotisserie kit

Functions


Main Oven

Auxiliary Oven

Options

- **KIT1A2-6** - St/steel splash back
- **KIT2A2-8** - Kick plate
- **KIT3A3-6** - Height extension
- **KIT4A8-8** - Deep kick plate (for use with KIT3)
- **PRTX** - Pizza stone
- **PALPZ** - Pizza shovel
- **WOKGHU** - Wok support
- **TPKX** - Tepanjaki grill plate
- **GT123DX** - 3 Level telescopic shelf set
- **GT13X** - 2 Level telescopic shelf set

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smeg
technology with style

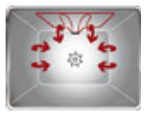
A2-8

Opera range
100 cm
stainless steel
hob type: gas
oven type: electric
energy rating AA

Main Oven

Upper and lower element only:
This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.

Fan with upper and lower elements:
The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.



Fan with grill element:
Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.

Grill element:
This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.

Fan with lower element:
This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.

Circulaire with lower element :
The addition of the lower element adds extra heat at the base for food which requires extra cooking..

Circulaire:
The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.

Snowflake:
With the switch on this symbol, no heating is possible even if the thermostat is turned.

Auxiliary Oven

Upper and lower element only:
This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.

Top element only:
This is used from above only, and is ideal for foods that are finished off with golden topping but do not require the full heat from the grill. Dishes such as Lasagne, potato topped foods, and cheese topped recipes benefit from this mode.

Lower heating element only:
This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.

Grill element:
This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.

Top element with grill:
Added heat from the top element allows food to be grilled very quickly.

Rotisserie:
The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.

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stainless steel
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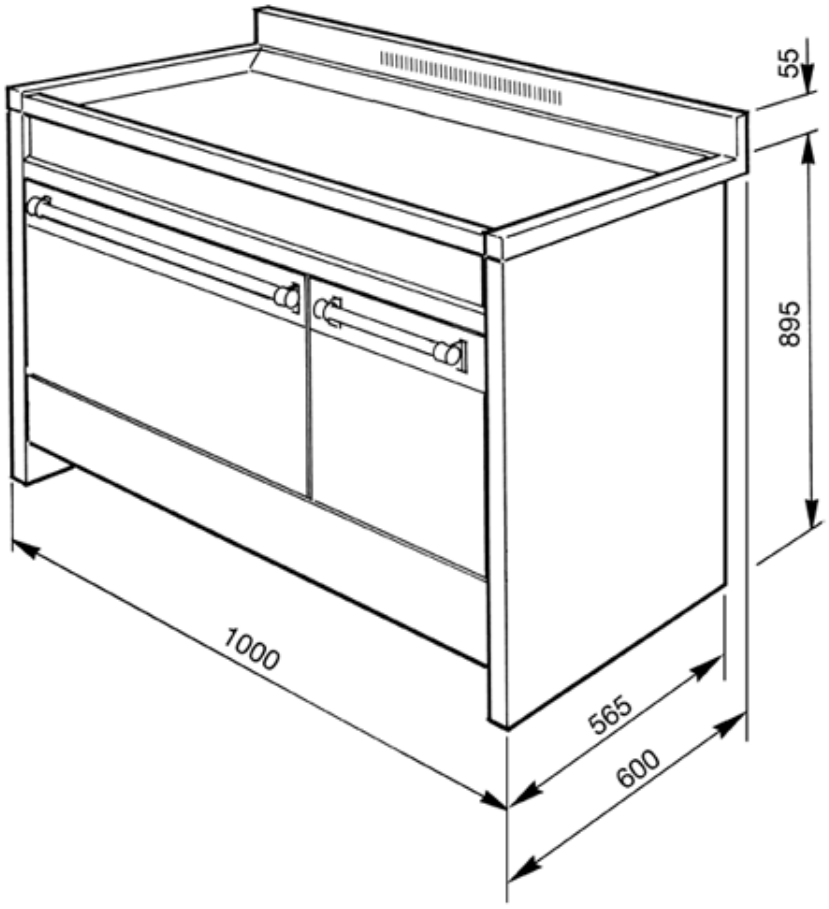

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